Deli Assistant Job Description
Reports to: Deli Team Lead

Position Summary
The Deli Assistant assists the Deli Team Lead in preparing fresh foods and beverages; maintaining clean and orderly deli preparation, storage, and public use areas; and providing friendly, upbeat customer service to all Co-op member-owners and customers.

Responsibilities:
• Fresh foods preparation: salads, sandwiches, soups, etc.
• Prepare food neatly, accurately, and in a timely manner
• Understand and adhere to proper food handling, safety, and sanitization standards
• Maintain clean, orderly, and properly stocked deli display units, coolers, work areas, storage areas, and public use seating areas
• Maintain professional and groomed appearance
• Assist with monthly inventory as needed
• Perform related duties as assigned by Fresh Foods Team Leader
• Position requires standing, bending, and walking the entire workday

Qualifications:
• Ability to follow recipes; knife skills
• Regular predictable attendance; flexibility in scheduling
• Ability to handle and prioritize multiple demands
• Attention to detail; organization skills
• Communication skills
- Ability to understand and implement written and verbal instruction
- Ability to work with others in close quarters
- Ability to lift up to 50 lbs.
- Ability to stand for long periods
- Dedication to exceptional customer service